

Butter Chicken

DINNER

Ingredients

- 500 g chicken

Marinade:

- 1 tbsp ginger garlic paste
- 1 tsp red chili powder
- 1 tbsp coriander powder
- 1 tsp lemon juice
- 1 tsp turmeric powder
- 1/2 cup yogurt
- Salt, to taste

Curry:

- 2 tbsp Truly Grass Fed Unsalted Butter
- 1/2 cup fresh cream
- 3 tomatoes, roughly chopped
- 2 onions, roughly chopped
- 4-5 garlic cloves, roughly chopped
- 1 cup fresh cilantro, roughly chopped
- 1/2 cup raw cashews
- 3-4 pieces of cardamom
- 1 small piece of a cinnamon stick
- Salt, to taste
- Paprika, to taste



Instructions

1. Combine all the marinade ingredients and marinate the chicken for at least an hour.
2. After the chicken has finished marinating, add butter to a pan and cook the chicken until all the water is dried up and a brown crust forms on top. Set aside.
3. Add 2 tbsp butter to a saucepan with all the curry ingredients. Cook for 15-20 minutes or until all the water is completely dried up and the onions and tomatoes are blended together. Once done, transfer to a blender and blend to a creamy paste.
4. Transfer the creamy paste into the saucepan again and add the chicken and fresh cream to it. Let simmer for about 10 minutes.
5. Garnish with melted butter and serve with fresh cilantro over rice.



Naturally Irish. Truly Delicious.